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Chicken Thighs 80 °C / 176 °F 2h ... Jun 1th, 2024Sous Vide Cooking Times - WebstaurantStoreSous Vide Is A Great Method For Cooking Roasts, Brisket, Steaks, And Tougher Cuts Like Chuck Or Round. The End Product Will Be More Tender And Evenly Cooked Than Beef Prepared Using Other Methods. 16h 24:00 24h 01:00 1290F 1360F 1580F 1330F 1400F 1580F 1360F 1490F 1850F 02:00 11/2h 11/2h 0600 6h 0800 'o:oo WebstaurantStore Feb 3th, 2024.

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